



1960 – 2026

THE GRAND PREMIERE

66 YEARS OLD OF EXCELLENCE

tremplin-courchevel.com

THE TASTE OF THE SEA

Clams	6 pcs	20
Mussels	1 portion	17
Whelks with Mayonnaise	1 portion	20
Pink Shrimps	1 portion	38
Norway Lobsters with Mayonnaise Size 10/15	1 portion	58
Brown Crab Claws with Mayonnaise	min. 3-4 pcs	48



Snow Crab Merus served cold with Mayonnaise

8 shelled pieces 69

Lobster served cold with Mayonnaise

weight 700-800 g 1 pc 98

★★ Depending on availability or ordered upon request ★★

Sea Violets — Large Sea Urchins (Brittany, Galicia, Iceland or Norway)

Subject to availability or on request — Market price

THE LADIES

« Spéciale Gillardeau » Oysters

Papillons The Original	6 pcs	30
	12 pcs	55
Spéciales n° 2	6 pcs	48
	12 pcs	85

Fines de Claire From « Marennes-Oléron »

Clares n° 3	6 pcs	22
	12 pcs	40
Clares n° 2	6 pcs	30
	12 pcs	55
Clares n° 0	6 pcs	50
	12 pcs	90

Belon Flat Oysters

Belons n° 3	6 pcs	32
	12 pcs	55
Belons n° 0	6 pcs	52
	12 pcs	92
Belons n° 00	6 pcs	65
	12 pcs	118

Pied de Cheval Oysters 300 à 400 g

Subject to availability or on request — Market price

JUMBO

Royal Platter with Lobster
for 4 people

6 Papillon Oysters,
6 Speciales n°2 Oysters,
6 Claire n°2 Oysters,
6 Claire n°3 Oysters,
6 Belon n°0 Oysters,
2 Lobsters,
8 Shelled Snow Crab Merus,
4 Brown Crab Claws,
12 Norway Lobsters,
16 Shrimps, Whelks, Shellfish

560 €

ON THE SET

Oyster Degustation Platter

4 Claire n°3 Oysters, 4 Belon n°3 Oysters, 4 Special Papillon Oysters 60

Discovery Platter

4 Shelled Snow Crab Merus, 2 Norway Lobsters, 3 Shrimps, 1 Brown Crab Claw 95

Shellfish Platter

3 Claire n°3 Oysters, 1 Brown Crab Claw, 2 Norway Lobsters, 3 Shrimps, Whelks 55

Crustacean Platter

1/2 Lobster, 5 Shelled Snow Crab Merus, 3 Norway Lobsters, 6 Shrimps, 2 Brown Crab Claws 150

Royal Platter

24 Claire n°3 Oysters, 6 Norway Lobsters, 5 Shelled Snow Crab Merus, 8 Shrimps,
2 Brown Crab Claws, Whelks, Shellfish for 2 200

Royal Platter with Spéciale Gillardeau Oysters

12 Papillon Oysters, 12 Special n°2 Oysters, 5 Shelled Snow Crab Merus, 2 Brown Crab Claws,
6 Norway Lobsters, 8 Shrimps, Whelks, Shellfish for 2 240

★★ SUSHI

Sushi

Tuna	1 pc	7, ⁵⁰
Salmon	1 pc	6, ⁵⁰
Scallop	1 pc	8
Shrimp	1 pc	7
Lobster	1 pc	11, ⁵⁰
Caviar	1 pc	20

Sashimi

Tuna	1 pc	8
Salmon	1 pc	7
Scallop	1 pc	9
Blue Lobster	per 100 g	36
Spiny Lobster	Price subject to market fluctuations	

Shan-Shen

Tuna	1 serving / 6 pcs	52
Salmon	1 serving / 6 pcs	48
Shrimp	1 serving / 6 pcs	50
Combined	1 serving / 6 pcs	50

Kobe

California Roll	8 pcs	150
Sushi	2 pcs	63
Sashimi	8 pcs	220

California Roll

Tuna	1 pc	7, ⁵⁰
Salmon	1 pc	6, ⁵⁰
Crab	1 pc	6, ⁵⁰
King Crab	1 pc	18
Vegetables	1 pc	6, ⁵⁰

Crispy Roll

Tuna	1 pc	9
Salmon	1 pc	8
Crab	1 pc	9
King Crab	1 pc	18

Maki

Tuna	1 pc	6, ⁵⁰
Salmon	1 pc	6
Cucumber	1 pc	5, ⁵⁰
Avocado	1 pc	5, ⁵⁰

Platters

6 Makis	28
6 Sushis	38
6 Sashimis	40
6 California Rolls	38
Yamagami	48
Rice Furikake, 6 Salmon Sashimi	

Glass of Sake

Nabeshima Daiginjo	10 cl	42 €
IW5 « Reserve Sake »	10 cl	55 €
Yukiguma	10 cl	35 €
« Mio » Dry Sparkling Sake	10 cl	18 €

ON THE SET

SHAN-FON 15 assorted pieces 75

SONG-SHAN 30 assorted pieces 140

THAÏ-SHANG 45 assorted pieces 210

ROYAL Lobster Sashimi (600 - 700 g) 30 assorted pieces 280

TREMLIN 90 assorted pieces 360

KOBE 6 sushi, 8 rolls, 8 sashimi 450

IMPERIAL Blue Lobster Sashimi (1kg) 90 assorted pieces 590

DRAGON Spiny Lobster Sashimi, Caviar 100 g 90 assorted pieces 1 350

FRESH STARTERS

Tsar Nikolaj Balik Smoked Salmon 100 g 75

Home-made King Crab « Fresh Spring Rolls » 55

Creamy Burrata Rocket, Confit Eggplants, Piquillo Peppers, Pistachio, Basil 32

Norway Lobster Carpaccio Marinade : Granny Smith Apple, Passion Fruit, Ginger, Lime, Olive Oil 34

Tuna Tataki with Sesame 40

Tuna and Avocado Tartare 39

Sardines Sardinillas Selected by La Guildive 34

Home-made Lightly-cooked Foie Gras with Truffles 45

Jamón Ibérico de Bellota Gran Reserva 45

Patanegra Ham Matured for at least 40 Months 45

SALADS

King Crab Salad 68

Warm Sole Fillet Salad with Avocado and Grapefruit 49

Vietnamese Salad with Crispy Chicken 37

Assortment of Home-made Nems
Chicken, Shrimps, Vegetables 37

Vegan Buddha Bowl
Rice, Chinese Cabbage, Red Beetroot, Green Beans, Avocado, Radish, Sucrine, Sweet Potato, Mango, Clementine, Cashew Seeds, Pistachio, Sauce 36

Green Salad 16

WARM STARTERS

Seared King Scallops on Skewer 44

Norway Lobster Tails
Peeled and Served with Vegetable Nem Size 10/15 49

Burgundy Snails 6 pcs 24
12 pcs 42

Sukiyaki Shrimp Soup 32

Sukiyaki Chicken Soup 30

Home-made Fresh Fish Soup
with Rouille Sauce and Croutons 29

CAVIARS

Osciètr

“Sologne” Origin France

30 g	170 €	100 g	450 €
50 g	260 €	250 g	1 120 €

PIZAS

Pizza with Truffles 92

Pizza with Lobster 88

Pizza with Caviar (70 g) 330

VODKA CAVIAR « L'Orbre » France-Poland 4 cl 30 €
The bottle 450 €

THE CASTING BY

Tremplin



Rib Eye Steak US Prime

Kansas Origin (1 pers.) 400 g 110

Surf and Turf *Lobster and Fillet Steak* 150

Wagyu Fillet 200 g 98

Wagyu Tenderloin Tartare 200 g 98

Pan-Seared Veal Chop

with Gravy and Home-Made Mashed Potatoes 56
Low temperature cooking - France Origin

BURGERS ★★

Wagyu Burger *Australian Recipe* 54

Wagyu Tenderloin Burger 98

Veal Cheese Burger 44

MEAT ★★

Products of Origin France or EU and other countries

Thick-cut Beef Steak « *Fillet of Rump Steak* » 200 g 46

Special Thick-cut Beef Steak « *Fillet of Rump Steak* »
with Cracked Pepper and Melted Butter 200 g 49

Fillet Steak « *Selected by Le Tremplin* » 200 g 59

Steak Tartare

Knife Cut Rump Steak and Prepared in the Room 180 g 46

Veal Osso Buco *with Spaghetti* 49

Bresse Chicken *with Morel Mushrooms* 58

Bresse Chicken *Traditional Recipe, Roasted* 49

Normandy Veal Escalope
with Mushrooms in a Cream Sauce, Tagliatelle 49

Milanesa

Finest Cushion of Veal, Spaghetti, Neapolitan Sauce 52

Lamb Chops *Origin France*

Grilled, Degreased 52

Troyes Chitterling Sausage, A.A.A.A. quality, *Grilled*
with Mustard Sauce 39

Choice of Home made Sauce : Béarnaise, Pepper, Mustard.
Extra 4 € Morel Mushroom Sauce

THE STAR

KOBE Beef

of Japanese Origin

KOBE SIRLOIN STEAK

Grade A4/A5

290 €

KOBE FONDUE

(for 1 pers.)

290 €

*It's the most legendary and world renowned Japanese beef
Le Tremplin is an official member of the association
and is one of the few restaurants
to offer this prestigious meat in France*

**Home-made Mashed Potatoes
with Truffles
or Truffle French Fries**

59 €

SPECIALITIES ★★

Fondues and Raclette order for at least 2 people
(price per person)

Burgundy Meat Fondue *with Fillet Steak* 62 €

Savoy Fondue *with Beaufort d'Alpage Cheese* 49 €

Valais Raclette *Raw-Milk* 54 €

FISH OF THE DAY

Black Cod	70
Fillet of Scottish Salmon, Seared <i>with Sea Salt Virgin Sauce</i>	46
Fresh Sole <i>Meunière or Grilled 400/500g</i>	82
Plate of Bouillabaisse <i>Fish, Shellfish, Rouille and Croutons</i>	58

SEA FOOD

Daily deliveries

Canadian Lobster <i>Grilled</i>	per 100 g	22
Blue Lobster <i>Grilled</i>	per 100 g	35
Royal Spiny Lobster <i>Grilled Brittany or Mediterranean</i>	per 100 g	
price subject to market fluctuations and availability		

★ John Dory, Sole, Sea Bream, Sea Bass

per 100 g 18 €

★ Turbot

Grilled & Baked in the Oven

per 100 g 22 €



Fresh Truffle

Additional Charge for 10 g 55 €

TAGLIATELLE AND RISOTTO

Tagliatelle with Fresh Truffles	68
Tagliatelle with Fresh Truffles and Home Made Foie Gras	76
Lobster Tagliatelle « <i>à l'American</i> »	75
Fresh Truffle Risotto	68
Morel Mushroom Risotto	48
Lobster Risotto <i>Flambéed in its Juice</i>	75



CHEESES

Saint-Marcellin de la Mère Richard	18
Roquefort Papillon	16
Beaufort d'Alpage	18
Reblochon Fermier raw-milk	16
Assiette de Fromages	18

A SWEET ENDING

Our Desserts on the Plate

Millefeuille Vanilla Mousseline, Caramel Sauce	20
🌿 Pavlova with Exotic Fruits	20
Valrhona Chocolate Fondant, Vanilla Ice Cream	20
🌿 Vanilla Rice Pudding, Pear and Caramel	20
Fine Apple Tart, Salted Butter Caramel Sauce, Vanilla Ice Cream	20
Profiteroles, Vanilla Ice Cream, Valrhona Chocolate Sauce and Chantilly	20
🌿 Cannelloni with Caramelized Apples and Buckwheat Biscuit	20
🌿 Composition of Fresh Fruits to Share 2 People	42
🌿 Fresh Fruit Salad	19
Crêpe Flambée, Grand Marnier or Rhum or Calvados	20
Waffle choice : Icing Sugar, Chocolate, Salted Butter Caramel, Chantilly, Nutella	14
Additional whipped cream or ice cream	3

Dessert Buffet

« <i>Dessert of the Day</i> »	18
🌿 Mousse au Chocolat Valrhona	17
Tiramisu Tradition	17
Dubai Entremet Vanilla, Chocolate, Pistachio	18
🌿 Floating Island Vanilla Bourbon	17
Royal Chocolate Valrhona	18
Cheesecake Red or Exotic Fruit	18
Éclair Gourmand Choice : Chocolate, Coffee	18
Tartlet choice : Lemon Meringue or Blueberries or Raspberries or Strawberries	18
Platter of Mignardises 6 pcs	18
Coffee Illy Gourmand	23
Tea or Chocolate Gourmand	25

Composed Ice Cream Sundaes

Banana Split Vanilla & Chocolate, Strawberry & Banana Sorbets, Chocolate Sauce, Cream	20
Fraise Melba Vanilla Ice Cream, Strawberry Sorbet, Berries, Strawberry Coulis, Whipped Cream	20
Bounty Cup Coconut & Chocolate Ice Cream, Coconut Flakes, Hot Chocolate, Whipped Cream	20
La Dame Blanche Vanilla Ice Cream, Chocolate Sauce, Whipped Cream	19
La Lady Coconut Ice Cream, Raspberry Sorbet, Fresh Raspberries, Red Berry Coulis, Whipped Cream	20
Liègeois Coffee or Chocolate	20
Meringue Glacée Vanilla & Salted Caramel Ice Cream, Caramel Sauce, Meringue, Whipped Cream	20
La Gourmande Vanilla Ice Cream, Nutella, Fresh Banana, Whipped Cream	20
L'Italienne Malaga and Vanilla Ice Creams, Espresso Coffee Sorbet, Coffee Coulis, Whipped Cream	20

1 Scoop of Sorbet with a Glass of Premium Spirit

La Morand Pear Sorbet, Morand Carte Noire Williams Pear Brandy	27
La Grey Goose Lemon Sorbet, Grey Goose Vodka	27
La Belvédère Lemon Sorbet, Belvedere Vodka	27
La Schladerer Raspberry Sorbet, Schladerer Raspberry Brandy	27
La Centenaire Blood Orange Sorbet, Grand Marnier Centenaire	43
La XO Victoria Espresso Coffee Sorbet, XO Cognac	45

2 Scoops of Sorbet with Spirit

Colonel Lemon Sorbet, Vodka	24
After Eight Mint-Chocolate Ice Cream, Get 27	24
Framboisière Raspberry Sorbet, Raspberry Brandy	24
Williams Pear Sorbet, Pear Brandy	24
Affogato Vanilla Ice Cream, Belvedere Dirty Brew, Coffee	24

Classic Ice Cream Sundaes

Ice Creams : Vanilla, Coffee, Chocolate, Salted Caramel, Malaga, Coconut, Mint-Chocolate
Sorbets : Lemon, Blood Orange, Strawberry, Mango, Banana, Pear, Raspberry, Espresso Coffee

★ 2-Flavor Sundae of your choice	9
★ 3-Flavor Sundae of your choice	13
Extra Whipped Cream	3



Organic Egg



Gluten Free

Exhaustive information on the allergenic ingredients used in our meals is available at the reception of the restaurant.
Our establishment offers only fresh products, and from the market. Given the context, some products could be missing.
Prices in euros inc. VAT – 13% service charge included – We do not accept cheques

